

TAPAS Y RACIONES

PULPO A LA GALLEGA

Served with choice of mashed potatoes or classic boiled potatoes.

PATATAS BRAVAS

Potatoes in spicy tomato sauce & garlic mayonnaise

QUESO DE CABRA FRITO CON MIEL AL LIMÓN

Deep-fried goats' cheese with lemon honey

CHAMPIÑONES AL AJILLO

Button mushrooms sautéed with butter, garlic & parsley

TUMBET

Grilled zucchini, potatoes, eggplant & capsicum with pepper sauce

BERENJENAS CON SALSA DE PIMIENTOS

Braised eggplant with red pepper sauce

OLIVAS MARINADAS

Marinated green & black olives with herbs & olive oil

TORTILLA ESPAÑOLA

Traditional Spanish omelette with your choice of:

Potatoes & onions

Turkey Chorizo

SALCHICHAS AL DIABLO

Chorizo chicken sausage sautéed with onions, chilli & tomato

CROQUETAS

Roasted chicken croquettes

YAKITORI PICO DE GALLO

Spicy chicken skewers with tomato & coriander salsa

PINCHOS MORUNOS CON ALLIOLI

Marinated chicken on toast with garlic mayonnaise

POLLO AL AJILLO PICANTE

Sauteed chicken in olive oil with garlic & chilli

ALBONDIGAS SAINT CLIMENT

Lamb meatballs in a rich brandy sauce

BOMBA

Potatoes with minced beef & chilli allioli

ESTOFADO DE CARRILERAS DE TERNERA

Angus beef cheek with baby potatoes

ROASTED ANGUS BRISKET

Angus beef brisket with tomatoes, onions, chimichurri allioli & iberico olive oil cheese

FLAMENQUINES

Rolled breaded chicken breast with turkey ham & cheese

CHULETAS DE LECHAL A LA PARRILLA

Grilled Spanish lamb cutlets with choice of parsley garlic oil and allioli.

ALMEJAS AL VINO BLANCO

Fresh clams with sherry wine & chilli

CHIPIRONES

Traditional Spanish fried eggs with baby squids & balsamic reduction

FRITURA DE CHIPIRONES Y ANGUILAS

Deep fried mediterranean baby squids and baby eel served with milk allioli

GAMBAS AL AJILLO

Tiger prawns sautéed in olive oil, garlic & chilli

BACALAO A LA VIZCAINA

Spanish cod fish in tomato sauce

PAELLA AND FIDEUÀ

waiting time : 30 mins

PLATO DE ENTREMÉSÉS

Ensaladilla, beef cecina, turkey salami, turkey chorizo, anchovies, mixed olives Spanish turkey ham, iberico olive oil cheese served with regañas & grated tomatoes

PLATO DE QUESO

Mixed cheeses of Brie, Camembert, Iberico olive oil cheese & Spanish Blue cheese served with rustico rolls, soft rolls & regañas

BOQUERONES

Marinated mixed Spanish anchovies platter served with regañas & grated tomatoes

BREAKFAST

BODEGA'S BIG BREAKFAST

Two farm fresh eggs, breakfast chicken sausage, beef bacon, grilled tomato, baked beans, sautéed mushrooms & a slice of toast

Add freshly squeezed juice & coffee

SPANISH BREAKFAST

Two farm fresh eggs, sautéed mushrooms, potato confit, asparagus & turkey chorizo with the choice of breakfast chicken sausage or beef bacon

Add freshly squeezed juice & coffee

MIGAS

Traditional Spanish bread served with garlic, olive oil, two farm fresh eggs, turkey chorizo, breakfast chicken sausage & beef bacon

ENGLISH BREAKFAST

Choose any 2 items:

beef bacon, smoked turkey ham, breakfast chicken sausage, sautéed mushrooms, grilled tomato, baked beans or hash browns, served with two farm fresh eggs, & a slice of toast

Add freshly squeezed juice & coffee

TOAST

Your choice of white, wholemeal or rye bread served with butter & preserves

OMELETTE

Three farm fresh eggs served with toast.

Choice of additional filling:

Sautéed Onions

Tomatoes

Sautéed Mushrooms

Cheese

Beef Bacon

Turkey Ham

Smoked Salmon

EGGS BENEDICT

Two poached eggs on English muffins with Hollandaise sauce.

Choice of:

Smoked Ocean Trout & Herring Caviar

Spanish Turkey Ham

SCRAMBLED EGGS

with Smoked Ocean Trout on toast

CHURROS

Served with warm chocolate sauce

CONTINENTAL BREAKFAST

Choice of one croissant - plain or chocolate, served with fresh fruit juice & coffee

FRENCH TOAST

Classic french toast served with maple syrup, butter & preserves

PANCAKES

Homemade pancakes served with maple syrup, butter & preserves

Choice of additional ingredient:

Blueberries

Chocolate Chips

Bananas

MUESLI

Our own blend of muesli, dried fruit & nuts served with cold milk

FRESH FRUIT SALAD

An assortment of berries & fruits served with greek yoghurt & honey

SOUPS & SALADS

WILD MUSHROOM SOUP

with black truffle poached eggs

CÆSAR SALAD

Crisp romaine lettuce tossed in classic Cæsar dressing with an egg, toasted croutons & bacon bits (Cæsar dressing contains anchovies)

Add Herbed Chicken Breast

Add Marinated Tasmania Ocean Trout

MARINATED OCEAN TROUT SALAD

with mixed greens, cherry tomatoes & mushrooms

BACALAO SALAD

Spanish cod fish with mixed greens & tomatoes in a lemon dressing served with black olive toast

STRAWBERRY ROCKET SALAD

with goat cheese and honeyed nuts

CALDERETA DE MARISCO SOUP

Seared prawns, clams & squid in seafood almond sauce

MAINS

SPRING CHICKEN

served with patatas panadera & piquillo peppers drizzled in parsley oil

RIB EYE (200GM)

served with roasted vegetables & baby potatoes with creamy mushroom sauce

TENDERLOIN (200GM)

served with truffle mash potatoes & sauteed button mushrooms with red wine jus

DUCK CONFIT

served with roasted vegetables and berries jus

CHULETAS DE CORDERO A LA PARRILLA (300GM)

Grilled lamb cutlets served with ratatouille & baby potatoes with rosemary sauce

SALMON CONFIT

served with creamy seafood Spanish rice

BURGERS

SPICY CHICKEN BURGER

Handmade chicken patty topped with onion confit & Cheddar cheese, served with French fries & chilli mayonnaise

SPANISH CHEESE BURGER

Grilled handmade beef patty with beef cecina, pipparas & iberico olive oil cheese

BURGER TOPPINGS

Onions

Fried Egg

Mushrooms

Cheddar Cheese

Turkey Ham

Beef Bacon

SANDWICHES

SALT BEEF SANDWICH

Warm sliced salt beef with cornichons & Colman's English mustard

CHICKEN TANDOORI PITA

Warm chicken marinated in tandoori spices, mint yoghurt, red onions & spinach in a pita pocket

ROASTED MEDITERRANEAN

VEGETABLES SANDWICH

Char-grilled mixed peppers, onions, zucchini, eggplant & basil pesto on toasted ciabatta

CLUB SANDWICH

A triple decker sandwich with smoked turkey ham, beef bacon, cheddar cheese & fried egg on toasted panini

MARINATED OCEAN TROUT

WITH BABA GHANOUSH

Baba ghanoush, a traditionally Levantine eggplant spread, with marinated Tasmania ocean trout, onions, sour cream, tomato & mixed leaves, on toasted ciabatta

MARINATED CHICKEN BREAST SANDWICH

Sautéed mixed mushrooms, roasted peppers, sun-dried tomatoes & marinated chicken breast topped with Brie cheese on toasted ciabatta

Selection of bread:

Panini, Ciabatta, Laugen, Rye, White, Wholemeal

PASTA

SPAGHETTI FRUTTI DI MARE

with prawns, mussels, clams, & squid tossed in light tomato cream sauce or Aglio Olio

CHILLI LINGUINE WITH COBIA FISH

with preserved lemon & grilled zucchini in Aglio Olio

RAVIOLIS DE ESPINACAS Y RICOTTA

with creamy pesto sauce

PENNE BOLOGNESE

with beef ragout & parmesan crackers

* Option of gluten free spaghetti available

DIPS & PATÉS

MILK ALLIOLI

Garlic Mayonnaise

PATÈ DE TOMATE

Sun-dried & fresh tomato paté

PATÈ DE POLLO

Chicken Foie Gras paté

Served with fresh Baguette & Regañas

DESSERTS

CREMA CATALANA

The Spanish version of crème brûlée

CHOCOLATE VOLCANO

Molten-centered chocolate cake served with vanilla ice cream

TORRIJA

Fried bread soaked in milk served with Haagen Dazs vanilla ice cream

TIRAMISU

PERAS AL VINO TINTO

Poached pear in red wine with vanilla ice cream

PUDDING DE QUESO

Cheese pudding with caramel sauce

BLUEBERRY CHEESECAKE SUNDAE

Vanilla ice cream with lemon slices, digestive biscuit crumble & blueberry ripple

CHOCOLATE BANANA SUNDAE

Chocolate ice cream with Oreo cookie crumbs & banana purée